

# ANTIPASTI & INSALATA STARTERS & SALADS

**MOZZARELLA di BUFALA D.O.P. E PROSCIUTTO**

**SAN DANIELE (GF) €10.00**

Red Coral Lettuce, Rucola, Cherry Tomatoes, Mozzarella di Bufala, Prosciutto di San Daniele & Oregano

**BURRATA €10.00**

Burrata accompanied by Roasted Tomatoes, Extra Virgin Olive Oil, Pesto & Garlic Bruschetta

**LA BARBABIETOLA (V) €12.00**

Roasted Beetroot Salad set on a bed of Hummus, Orange Segments & drizzled with Pomegranate Vinaigrette.

**NOSTRO TARTARE (GF,LF) €15.00**

Beef Tartare, Garlic Aioli, Orange Gel & Hazelnuts

**CASUTIN IN CROSTA €14.00**

Casutin Cheese Baked in Local Maltese Bread with Caramelised Onion & Guanciale

**VEGGIE SALAD (GL, LF, VG) €8.00**

Red Coral Lettuce, Rucola, Eggplant, Cherry Tomatoes, Artichoke, Zucchini, Parmigiana Reggiano & Balsamic Vinegar Reggiano & Balsamic Vinegar

**CHICKEN CAESAR €12.00**

Iceberg Lettuce, Chicken, Crispy Pancetta, Parmesan, Caesar Dressing & Grissini

**SMOKED SALMON (GF, LF) €15.00**

Red Coral Lettuce, Rucola, Cherry Tomatoes, Smoked Salmon, Taggiasca Olives & Red Onions

**INSALATA POLPO PATATE (GF,LF) €18.00**

Chef's Speciality Octopus & Potato Salad  
Potato, Octopus, Celery, Onions, Tomato, Garlic, Mint & Parsley



**vini e capricci**

by abraham's

**LA GRIGLIA**

THE GRILL

View our Butchery for our Selection of Fresh Meats & choose your preferred cut

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## SECONDI MAINS

**FENEK STUFFAT TAN-NANNA (GL,LF) €24.00**

Grandma's Traditional Stew accompanied by Roasted Vegetables & Potatoes or Fries

**POLLO ALLA GRIGLIA €18.00**

Grilled Boneless Chicken with Lemon & Rosemary accompanied by Seasonal Vegetables, Roasted Potatoes or Fries

**IL FUNGHO RIPIENO (GF,VG) €18.00**

Stuffed Portobello Mushroom filled with Smoke Ricotta Confit Tomatoes & finished with Chilli Oil

**L' ANATRA (GF,LF) €25.00**

Pan-Seared Barbary Duck Breast accompanied by Carrot Purée & Hasselback Potato

**TRIO SALSICCIA €18.00**

Trio Sausage with BBQ Sauce, Mustard, Sweet Chili Sauce & accompanied by Fries

**BISTECCA E FRITTI (GF,LF) €20.00**

280g Scottona Steak accompanied by Fries & Mushroom or Pepper Sauce

**PARMIGIANA DI MELANZANE €10.00**

Layered Eggplant, Tomato & Basil Sauce, Grated Parmigiano Reggiano & Mozzarella

**AGNELLO SUL MATTONE (LF) €30.00**

Lamp Rump served Blue on a Hot Lava Stone to be cooked by yourself to your liking accompanied by Mint Jus, Couscous & Seasonal Vegetables

**GUANCE DI MANZO BRASATA (GF,LF) | €25.00**

Braised beef cheeks served with seasonal vegetables & Truffle Mash



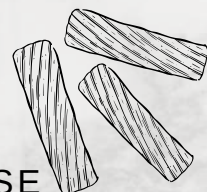
## PASTA BY RUSTICHELLA



Partner of  
**MasterChef**  
ITALIA

**ORECCHIETTE AL PESTO E  
PECORINO (V)**

S | €10.00 M | €15.00



**GARGANELLI ALL  
AMATRICIANA**

S | €12.00 M | €15.00



**LINGUINE ALLA  
PUTTANESCA (LF, V)**

S | €9.50 M | €14.00

**LASAGNA ALLA BOLOGNESE**

€10.00

**RAVIOLI ALLA  
MALTESE (V)**

€10.00

**TAGLIATELLE  
FUNGHI E MANZO**

S | €14.00 M | €17.00

**CALAMARATA CON POLPO**

S | €15.00 M | €18.00

**SPAGHETTI TAL-FENEK**

S | €12.00 M | €17.00

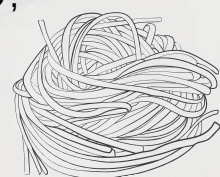
**PACCHERI ALLA  
ZOZZONA**

S | €14.00 M | €18.00

20 Minute cooking time

**SPAGHETTI AGLIO, OLIO,  
PEPERONCINO E  
ACCIUGHE (LF, V)**

S | €9.50 M | €12.00



**RIGATONI ALLA  
CARBONARA**

S | €14.00 M | €18.00

**MEZZE RIGATONI ALL'  
ARRABBIATA E BURRATA (V)**

S | €10.00 M | €15.00

Choose Your Sides	Roasted Potatoes	Fries	Seasonal Roasted Vegetables	Caponata Catanese	Green Salad with Cherry Tomatoes
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## DAL' MARE FROM THE SEA

**FRITTO MISTO (LF) | €18.00**

Fried Red Prawns, Calamari, Whitebait, Arancini Nero di Seppia & Vegetable Tempura

**OUR BOUILLABAISSE STYLE FISH SOUP**  
€18.00

**FISH OF THE DAY MARKET PRICE**

## DEL GIORNO

**ZUPPA**  
€12.00

Cascina San Maiolo

**RISOTTO**  
€15.00

**RAVIOLI** by **Checco il Pastaio**  
S | €14.00 M | €18.00



# TAGLIERE PLATTERS

**GOZITANA PLATTER** | 1 €15.00 | 2 €30.00

Fresh Ġbejna, Fresh Tomatoes, Sun Dried Tomatoes, Capers, Anchovies, Olives, Local Pate & Maltese Sausage

\*Ġbejna when available

**CRUGIONE** | 1 €15.00 | 2 €30.00

A selection of Cured Italian Hams & Artisan Cheeses

**CENTOCINQUANTA** | 10 €300.00/€25pp

A Selection of Cooked to Cured Prosciutto's & Salamis & Fresh to Aged Cheeses accompanied by Dips, Sott'olio, Bread, Grissini, Lingue Di Suocera & Rosemary Focaccia

\*By Booking Only

## BRUSCHETTA

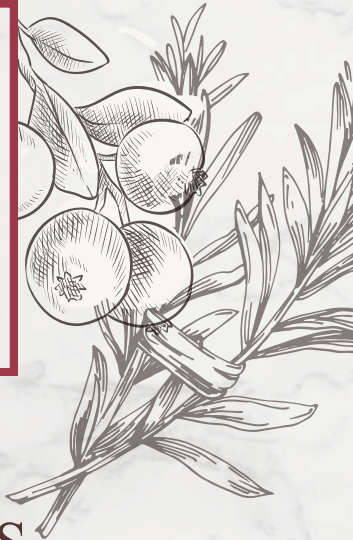
**SELECTION OF 4**  
With Vegetable Pâtes

€5.00

**SELECTION OF 5**

Pomodoro / Gorgonzola e 'Nduja/  
Guanciale/ Miele e Nocciole / Pâté  
di Fegatini di Pollo / Acciughe e  
Burro

€8.00



## BURGERS

**CLASSIC** | €10.00

200g Scottona Burger, Provolone, Tomato, Lettuce, Pickles, Ketchup & Mustard

**VINI E CAPRICCI BURGER** | €15.00

200g Scottona Burger, Gruyère Cheese, Crispy Guanciale, Egg and Truffle Mayo

**DUCK BURGER** | €12.00

Pulled Duck Burger, Hoisin Sauce, Cheese Lettuce, Tomato, Raw Onion & Pickles

**FALAFEL BURGER (V)** | €12.00

Falafel, Yogurt Sauce, Lettuce, Tomato & Caramelised Onions

**VIA EMILIA** | 1 €15.00 | 2 €30.00

Prosciutto Crudo di Parma DOP, Coppa di Parma DOP & Parmigiano Reggiano aged 24 months

**TAGLIERE** | 4 €60.00

A Selection of Cured & Cooked Hams, Salami, Cheeses & Condiments

**SALAGIONE** | 1 €15.00 | 2 €30.00

A selection of Italian Salami & Craft Cheeses

## LA FOCACCIA & TORTA TA MANNAN

**AL ROSMARINO** | €8.00

Local Extra Virgin Olive Oil, Gozo Sea Salt & Fresh Rosemary

**CLASSICA** | €10.00

Tomato Sauce, Fior Di Latte & Basil

**NAPOLETANA** | €10.00

Tomato Sauce, Fior Di Latte, Anchovies & Olives

**VINI e CAPRICCI** | €10.00

Tomato Sauce, Provolone & Fresh Homemade Local Sausage

**BOLOGNA** | €12.00

Fior Di Latte, Mortadella Bologna IGP & Pistachio Cream

**DIAVOLA** | €10.00

Tomato Sauce, Fior Di Latte, Spianata & Nduja

**BURRATINA** | €15.00

Filled with Burrata, Sun Dried Tomatoes, Fresh Basil & Alici di Cetara

**TARTUFATA** | €15.00

Mozzarella Fior Di Latte, Truffle Paste, Prosciutto Di Parma DOP

**MAIALINA** | €16.00

Mozzarella Fior Di Latte, Porchetta Di Ariccina IGP & Porcini Mushrooms.

**VALDOSTANA** | €16.00

Mozzarella Fior Di Latte, Parmigiano Reggiano, Bresaola Punta d'Anca & Pesto Di Rucola

*Requires 30 mins Cooking Time*

**TORTA ĠBEJNIET U PIZELLI 500g** | €15.00

**TORTA QARA HAMRA U ROSS 500g** | €10.00

## SELEZIONE DI FORMAGGI CHEESE SELECTION

4 FORMAGGI	€10.00
6 FORMAGGI	€15.00
12 FORMAGGI	€30.00



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## PANINI SANDWICHES

**TOAST** | €3.50

Prosciutto Cotto Gold & Provolone Cheese

**CLASSICO IN CIABATTA FARRO** | €7.00

Parma Ham DOP, Mozzarella, Tomatoes & Lettuce

**VEGETARIANO IN CIABATTA GRANO DURO** | €8.00

Grilled Aubergines, Grilled Peppers, Grilled Zucchini, Tomatoes, Rucola & Parmigiano

**SFIZIOSO IN PANCIOTTO BIANCO** | €9.00

Porchetta Di Ariccina IGP, Mozzarella, Mushrooms & Mayonnaise

**AL SALMONE** | €10.00

Smoked Salmon, Goats Cheese & Rucola

**IL TARTUFATO IN LUNGO**

**MULTI CEREALI** | €7.00  
Speck, Brie & Truffle Paste

**PAMPANELLA IN CIABATTA GRANO DURO** | €9.00

Local Pork Neck cooked with Paprika & Sweet Fresh Garlic

*Optional: Tomatoes, Lettuce, Provolone*

**POLLO E AVOCADO IN LUNGO MULTI CEREAL** | €9.00

Curried Chicken, Avocado Paste & Rucola

*Gluten Free Bread extra 1.00*

## DOLCIDESSERTS

**HOMEMADE TIRAMISU AL BERTA DINERO CREMA CAFFÈ (V)** | €8.00

Classic Tiramisu with Berta Coffee Liquor

**SEMIFREDDO OF THE DAY** | €6.00

**GIOIA PIEMONTESE (V, GF)** | €12.00

Luke's Hazelnut Parfait accompanied by Warm Almond Milk

**SOUFFLÉ AL CICCOLATO** | €8.50

Chocolate Soufflé accompanied by Raspberry Sorbet

**BUDINO DI RISO AL ROOIBOS** | €6.00

Rice Pudding infused with Rooibos Tea & accompanied by Vanilla Ice Cream

**IL GELO (V)** | €2.50 PER SCOOP

A Selection of Artisan Gelato & Sorbet



SELECTION OF CAKES FROM THE CAFETERIA



# vini e capricci MENU

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## BRUSCHETTA

SELECTION OF 4  
With Vegetable Pâtes

€5.00

SELECTION OF 5

Pomodoro / Gorgonzola e 'Nduja/  
Guanciale, Miele e Nocciole / Pâté  
di Fegatini di Pollo / Acciughe e  
Burro

€8.00



## SELEZIONE DI FORMAGGI

CHEESE SELECTION

4 FORMAGGI

€10.00

6 FORMAGGI

€15.00

12 FORMAGGI

€30.00



## TAGLIERE PLATTERS

GOZITANA PLATTER | 🧑 €15.00 | 🧑🧑 €30.00

Fresh Gbejna, Fresh Tomatoes, Sun Dried Tomatoes,  
Capers, Anchovies, Olives, Local Pate & Maltese Sausage

CRUGIONE | 🧑 €15.00 | 🧑🧑 €30.00

A selection of Cured Italian Hams & Artisan Cheese

SALAGIONE | 🧑 €15.00 | 🧑🧑 €30.00

A selection of Italian Salami & Craft Cheese

VIA EMILIA | 🧑 €15.00 | 🧑🧑 €30.00

Prosciutto Crudo di Parma DOP, Coppa di Parma DOP &  
Parmigiano Reggiano aged 24 months

TAGLIERE | 🧑🧑🧑🧑 €60.00

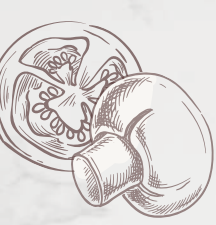
A Selection of Cured & Cooked Hams, Salami,  
Cheese & Condiments

PIATTO ROYAL | 🧑🧑🧑🧑 €65.00

A Selection of Premium Cuts and Cheeses,  
accompanied by Grissini, Lingue and Fresh Local Bread

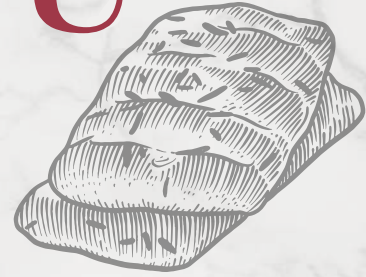
CENTOCINQUANTA | 🧑🧑🧑🧑🧑🧑🧑🧑🧑🧑 €300.00/€25pp

A Selection of Cooked to Cured Prosciutto's & Salamis  
and Fresh to Aged Cheeses accompanied by Dips, Sott'oli,  
Bread, Grissini, Lingue Di Suocera & Rosemary Focaccia



# vini e capricci MENU

by abraham's



## LA FOCACCIA

### AL ROSMARINO | €8.00

Local Extra Virgin Olive Oil, Gozo Sea Salt & Fresh Rosemary

### CLASSICA | €10.00

Tomato Sauce, Fior Di Latte & Basil

### BURRATINA | €15.00

Filled with Burrata, Sun Dried Tomatoes, Fresh Basil, and Alici di Cetara

### VINI e CAPRICCI | €10.00

Tomato Sauce, Provolone & Fresh Homemade Local Sausage

### BOLOGNA | €14.00

Fior Di Latte, Mortadella Bologna IGP & Pistachio Cream

### DIAVOLA | €10.00

Tomato Sauce, Fior Di Latte, Spianata & Nduja

### NAPOLETANA | €10.00

Tomato Sauce, Fior Di Latte, Anchovies & Olives

### TARTUFATA | €15.00

Mozzarella Fior Di Latte, Truffle Paste, Prosciutto Di Parma DOP

### MAIALINA | €16.00

Mozzarella Fior Di Latte, Porchetta Di Ariccia IGP & Porcini Mushrooms.

### VALDOSTANA | €16.00

Mozzarella Fior Di Latte, Parmigiano Reggiano, Bresaola Punta d'Anca & Pesto Di Rucola

## DOLCI DESERTS

### DESSERT OF THE DAY





# Afternoon Tea

**vini e  
capricci**  
*by abraham's*

*A classically British affair  
translated into an Italian twist*

Tea drinking had been the height of sophistication in Britain since the 1660s, when it was popularised by King Charles II and his Portuguese wife. By 1840, with the introduction of kerosene lamp lighting, dinner was eaten later, and Anna Russell, the seventh Duchess of Bedford, was not happy about it. After complaining of a "sinking feeling" around 4pm, Anna started ordering a tray of tea, bread and butter, and cake to her room around mid-afternoon. She invited friends to join her. When Anna went to London, she brought the occasion with her and it soon caught on among the great and the good, then skyrocketed with a royal endorsement!

## THE QUINTESSENTIAL

FOR TWO

### *Savoury*

Prosciutto di Parma & Provolone Focaccia  
Spelt Sandwich with Salmon & Robiola Cheese  
Mortadella, Pistachio & Cheese Roll  
Sesame & Fruit Bun with Chicken Liver Pâté

### *Sweet*

Warm Filled Pasticciotti served with Cream & Jam  
White Chocolate & Cranberry Bread & Butter Pudding  
Cannoli Siciliani  
Cheesecake  
Lemon Meringue  
Fresh Seasonal Fruit Salad  
Tiramisu

**€17 per person**

INCLUSIVE OF:

Free flowing Hot Beverages\* & Tea

(Kindly ask your server for the available selection of Tea)

## *Beverage Add Ons*

PROSECCO BORTOLIN ANGELO	€6 per glass
BARONE PIZZINI FRANCIACORTA	€8 per glass
MEEREDAL METHODE CAP CLASSIQUE PINOT NOIR	€7.50 per glass
CHAMPAGNE LALLIER	€12 per glass
BELLINI	€5 per glass
JUICES	€2.75 per glass

## FOR THE KIDS

### *Savoury*

Prosciutto di Parma Croissant  
Panino with Prosciutto Cotto  
Mortadella, Pistachio & Cheese Roll

### *Sweet*

Warm Filled Pasticciotti served with Cream & Jam  
Ogygia Ice Cream  
Cheesecake  
**€10 per kid  
(Up to 10 years)**

INCLUSIVE OF:

Free flowing Hot Beverages\* or Juice

\*Espresso / Macchiato / Cappuccino / Americano  
Caffè Latte / Mocha / Hot Chocolate

KINDLY RESERVE BOOKING IN ADVANCE

# Afternoon Tea

**vini e  
capricci**  
*by abraham's*



## THE ISLANDER

FOR TWO

## A Taste of Local Cuisine Menu

### SAVOURY

Cannolo Salato with Bigilla

Local Fresh Ġbejna with Local Honey & Coffee

Local Sweet Kunserva, Capers & Tune Mini Baguette

Local Sundried Tomato, Mozzarella & Basil Skewer

Mini Torta ta' Manann with Local Ġbejna & Peas

Peppered Ġbejna & Cream Cheese Sandwich

Focaccia tal-Inċova

Baked Zalzett tal-Malti (Local Maltese Sausage)

### SWEET

Local Mqaret

Cannolo

Qagħaq tal-Għasel

Helwa tat-Tork

Seasonal Fresh Fruit



**€24 per person**

Tea, Cappuccino, Espresso, Kafé Msajjar (Traditional Maltese Coffee)

KINDLY RESERVE BOOKING IN ADVANCE



# Bottomless Brunch

Available on Saturday from 11AM - 4PM

2 HOURS of free-flowing Prosecco or Mimosa and choose any one dish from the below

€30  
PER HEAD

## SELECTION OF

### FIVE BRUSCHETTA

Pomodoro / Gorgonzola e Nduja  
Guaciale, Miele e Nocciolo / Pâté di Fegatini di Pollo  
Burro alle Acciughe

### SCRAMBLED EGGS

With toasted Sourdough Bread

### PIATTO VINI E CAPRICCI

Sunny-Side-Up, Prosciutto Dan Daniele  
& Pan-toasted Sourdough Bread

### VIA EMILIA

Prosciutto Crudo di Parma DOP,  
Coppa di Parma DOP & Parmigiano  
Reggiano aged 24 months

## Beverages



**PROSECCO BORG  
MOLINO CUVÉE  
EXTRA DRY**

**MIMOSA**

## Salads

### MOZZARELLA DI BUFALA CAMPANA DOP

Served with one of the below:

PROSCIUTTO CRUDO  
SEMI-DRIED TOMATOES  
ANCHOVIES  
SMOKED SALMON

### VEGGIE

Red Coral Lettuce, Rucola, Chery Tomatoes,  
Parmigiano Reggiano & Balsamic Vinegar

## La Pala Focaccia

25CM

### NAPOLITANA

With Tomato Sauce, Fior Di Latte,  
Anchovies & Olives

### VINI e CAPRICCI

With Tomato Sauce, Provolone  
& Fresh Homemade Local Sausage

### BOLOGNA

With Fior Di Latte, Mortadella  
Bologna IGP, Pistachio Cream

### DIAVOLA

With Tomato Sauce, Fior Di Latte,  
Spianata & Nduja